

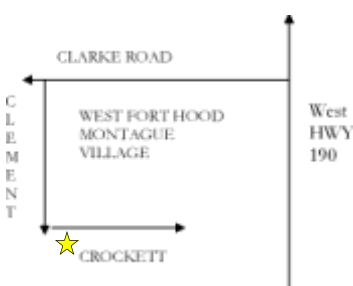


**PREVENTIVE MEDICINE  
ENVIRONMENTAL  
HEALTH SERVICES**

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Fort Hood, TX 76544  
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[Environmental Health Web Page](#)



### Courses Offered

#### *Basic Food Safety Class:*

At the Oveta Culp Family Readiness Center once a month during FRG Marathon or [online](#)

#### *Intermediate Food Safety Class:*

[Online](#) starting 1 March 2012..  
To schedule hands on classes and training call or [email](#)

#### *Advanced Food Safety Course:*

This two day course, will be conducted every third week of the month starting Tuesday from 0900-1600 and Wednesday from 0900-1430

Please [register online](#) and call us to confirm. We need at least six student minimal to conduct class.

You must make a score of 80 to pass. Certification is good for four years.

# Food Safety

## Class and Certification Information

### Food Safety Information and Requirements

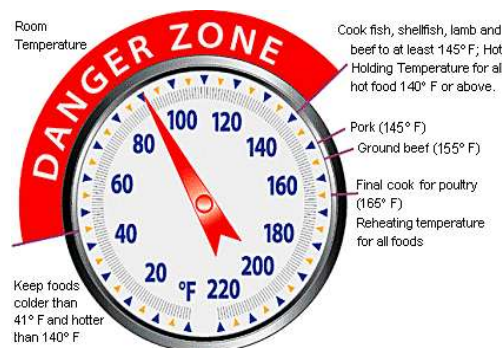
#### Bake Sales and Hot Dog Sales:

Requires that everyone at the sale have the Basic Food Safety Course certification. An application for request to operate a temporary food booth must also be submitted at least ten days before event. A permit will be issued when all requirements in accordance with TBMED 530 are met. Food safety certificates and permit must be present and available for review the day of the event. All bake sale items should be individually wrapped. Must have easy access to hand washing facility, covered garbage cans, gloves, some sort of head gear must be worn, no sleeveless shirts allowed, minimal jewelry should be worn and sanitizing solution should be available for cleanup. A placard or information sheet must be displayed, letting customers know the sale items are home baked (in a kitchen not inspected by Preventive Medicine, Environmental Health) and whether any of the baked goods being sold have peanuts, peanut butter or peanut oil in them.



When selling hot dogs make sure the sale site is on concrete or pavement and under some sort of overhead cover. Hot dogs may be served with chili and cheese as long as the chili and cheese are from commercially canned containers. Single service catsup, mustard, and relish can also be provided.

A thermometer to monitor hot dog temperatures must be present at sale site. Thermometer must be one that reads temperatures from zero to 220 degrees Fahrenheit. Coolers to keep hot dogs cold until cooked must be used. Any leftover cooked hot dogs must be disposed of. Always have sanitizing solution on hand for sanitizing utensils and clean up.



#### Potentially Hazardous Foods:

Sales of hamburger, chicken, eggs, turkey, beef, and pork requires that at least one person have the Advanced Food Safety Certification and all helpers at the sale must have the Intermediate Food Safety Certification.



Furthermore, structural requirements such as: being in an enclosed structure with hot and cold running water, refrigeration, a means of cooking and maintaining cooked items hot, a three compartment sink, and a dedicated hand washing sink, must be met. Thermometers, gloves, head gear, and covered garbage cans are also required.

#### Application and Permit for Sales:

Any group operating a temporary food site on Fort Hood must submit an [application for permission to operate a temporary food establishment form](#) to EHS. This form must be sent via email or fax to our office at least ten days ahead of planned event.



**"Compassionate, World-Class Healthcare - One Patient at a Time"**

